



PEPPERVINE



Sunday Roast



Soup Of The Day

ask for details - served with bread & butter V, GFA

STARTER **Prawns On The Lawn**

chilli & garlic prawns served with avocado on toasted sourdough DF, GFA

Creamy Garlic Mushroom Toasts

sautéed mushrooms in a creamy sauce served on toasted sourdough V, GFA

Chicken Liver Parfait

served with caramelised onion chutney & toasted brioche GFA, DF

Halloumi & Peach

skewers served with mixed salad V, GF

Cured Meats

chorizo and serrano ham, served with chutney, pickles and bread DF, GFA

All roasts come with roast & mash potatoes, Yorkshire pudding, stuffing, cauliflower cheese, a selection of seasonal vegetables & 'proper gravy

MAIN COURSE

Beef Topside

Pork Belly & Crackling

Chicken Supreme

Lamb Leg (\$2 Supplement)

Winter Green Gratin

braised leeks, cabbage and broccoli in a creamy cheese sauce, topped with breadcrumbs V

Pan-Fried Hake

with wilted cavolo nero, mash potato & roasted grapes, crème fraiche sauce GF

1 Course £17 - 2 course £22
Children under 12- 1 course £12

Extras

Second Meat \$4

Extra Yorkie Pudding \$2

Extra Roast Potatoes \$3

Bowl of Peas \$2

Pigs in Blankets \$3.50

Our roasts can be adapted to be gluten free or dairy free - Please let us know of any allergies or dietary requirements when ordering
GF - gluten free DF - Dairy free V- Vegetarian A* - option available
Please note- whilst we highlight all potential allergens, we cannot 100% guarantee the ingredients we use are 'free from'